Aunt Jenny's
OLD-FASHIONED
CHRISTMAS
COOKIES
AND OTHER ALL-TIME
FAVORITES

"Cookies pretty enough to trim the tree ... and so easy with Spry's One-Bowl Method!"

Dear Friend:

Here is my new Spry Cookie Cookbook, with recipes for a host of delicious Christmas cookies. I'm so glad you sent for it, and I hope you'll find it a real treasure for your cookbook shelf. Just about everybody loves cookies, and any occasion is a good excuse for making them. So I've included all kinds—among them you'll be sure to find the perfect cookie for almost any occasion from the children's birthday parties to the most formal reception.

What's more, I think you'll find these tested recipes amazingly easy to use, based on newer techniques for mixing, shaping, and baking. Your cookies are done in no time – just one bowl, no fuss or muss – and they'll be better cookies, too, because Spry is homogenized – pre-creamed to blend easier, quicker with the dry ingredients.

Once you've tried these easier new methods, you'll want to make cookies much oftener, I know. And won't your whole family be delighted! So give them cookies often – try ALL the kinds. Among them, you'll find lots of new family favorites, I'm sure.

Sincerely yours,

Aunt Jenny

Easier Methods for Better Cookies!

Crisp, tender, round-as-a-dollar *Sugar Cookies* are everybody's favorite – now as in grandmother's day! The old-fashioned way to make them was to cream the shortening with the sugar and make a dough that could be rolled out thin. Then the cookies were carefully cut out with a cookie cutter and baked. Now Spry techniques have done away with those tedious steps: creaming, rolling, cutting! With Homogenized Spry, the dough is mixed in just two easy steps ... the cookies are shaped by stamping little mounds of dough into round, thin cookies right on the baking sheet!

Pictured in this book are the key steps in making *stamped cookies* like *Sugar Cookies* the easy Spry way (see page 6). Each picture shows a fundamental procedure in mixing, shaping, and baking. So study the pictures and captions, then make up the recipe for *Sugar Cookies* and see how easy it is to make these wonderful cookies of the tender crispness and old-time flavor. These same techniques of mixing are basic to other Spry cookies, too. So try them all ... each one is a winner – a recipe to treasure!

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HOW TO MAKE A Christmas Cookie Wonderland

☆ BASIC LIGHT DOUGH ☆

Combine and beat thoroughly. 1 cup **Homogenized Spry**, ⅔ cup **sugar**, 1¼ teaspoons **salt**, 2 teaspoons **vanilla (or** 1 teaspoon **almond extract,** ¾ teaspoon **vanilla,** and ¾ teaspoon **orange extract)**, 2 unbeaten **eggs**

Add . . . . . 2½ cups sifted **all-purpose flour** and mix well.

Roll . . . . . small portions of dough ⅛″ or ¼″ thick on floured cloth or board.

Cut . . . . . with assorted cookie cutters. Place on Sprycoated baking sheets 1″ apart.

Bake . . . . . in moderately hot oven (375°F.) 8-10 minutes, or until a delicate light brown. Makes about 4 dozen.

Dark Dough. Add 2 oz. **chocolate,** melted, and 2 teaspoons **milk** in first mixing step.

A Cookie Wonderland from Santa's Kitchen

HOW TO MAKE A CHRISTMAS COOKIE WONDERLAND. Using both light and dark doughs, make the following cut-outs with assorted cookie cutters. Or lay cardboard patterns on the dough and cut around edges with sharp knife.

SANTA CLAUS. Cut light dough with Santa Claus cutter. Brush with unbeaten egg white, sprinkle suit with red sugar Bake. When cool, outline fur trim and features with white icing; make boots of melted chocolate. Make toys in pack with tiny colored candies.

CHRISTMAS TREE. Cut light dough with Christmas tree cutter. Brush with egg white, sprinkle with green sugar and a few multicolored candies. Place a silver dragée at tip of each branch.

ANGEL. Cut out angels from light dough. Brush with egg white, sprinkle robe with blue sugar, hair with yellow sugar. Bake and cool. Frost hands, face, and wings with white icing.

BELL. Cut light dough with bell cutter. Brush with egg white, sprinkle with green sugar, make clapper with bit of cherry. Make a small hole in top of bell with toothpick. When baked, draw cord through hole and tie cookie on Christmas tree.

STAR. Cut light dough with star cutter. Decorate with colored sugars and dragées before baking, or frost after baking.

HOLLY WREATH. Frost with green frosting; arrange 3 clusters of 3 red cinnamon candies to resemble holly berries. Or, before baking, brush with egg white; arrange bits of cherries and citron to resemble holly.

COOKIE BOY. Cut dark dough with ginger boy cutters. Use bits of raisins for eyes and nose, cherries for mouth, nuts for buttons. Bake and cool. Outline and trim with white icing.

TOYLAND PARADE. Using both light and dark doughs, cut camels, elephants, dogs, teddy bears, lambs, horses, donkeys, reindeer, birds, turkeys, etc. Decorate before baking by brushing with egg white and sprinkling with colored sugars and colored candies. Bake and cool. Trim the cookies with white and colored frostings. Frost some of the cut-outs with colored frostings and decorate.

PUNCH OR EGGNOG WAFERS

Use recipe for **Basic Light Dough.** Roll dough very thin (1/16″ thick) and use as follows:

Cinnamon Diamonds. Cut with diamond-shaped cutter. Brush with **egg white,** sprinkle with mixture of 1 teaspoon **cinnamon** and 3 tablespoons **sugar.** Press **pecan half** in center. Bake at 375°F. 5-8 minutes.

Pretty Scallops. Cut with round scalloped 2″ cutter, brush with **egg white,** sprinkle with **tiny multicolored candies.** Bake at 375°F. 5-8 minutes.

Fluted Stars. Cut with fluted star cutter, brush with **egg white,** sprinkle with **sugar,** put **raisin** in center. Bake at 375°F. 5-8 minutes.

Cherry Circles. Cut with round 2″ cutter, brush with **egg white,** sprinkle with mixture of equal parts of **finely chopped almonds** and **sugar.** Put a **candied cherry half** in center. Bake at 375°F. 5-8 minutes.

Festive Cherry-ettes

Combine and cream well. ¾ cup **Homogenized Spry**, ¼ cup **butter** or **margarine**, ½ cup **powdered sugar**, 1 teaspoon **salt**, 2 tablespoons **vanilla**

Add . . . . . 2 cups sifted **all-purpose flour**, 1 cup finely chopped **pecans,** and mix into a soft dough.

Shape . . . . into balls about 1″ in diameter. Place on Sprycoated baking sheets. Press a little hole in center of each ball with tip of finger and place half a **candied cherry** in each.

Bake . . . . . in slow oven (325° F.) 25 minutes. Makes 40.

Snowy Christmas Cakes. Shape dough in small finger-shaped rolls about 2″ x ½″; or in small balls, letters, or crescents. Bake as directed. Coat while hot by shaking in a paper bag with **confectioners' sugar.** Cool and again coat with **sugar.**

Black Walnut Cookies. Use chopped **black walnuts** instead of **pecans.** Use only 1 tablespoon **vanilla.** Shape as for Snowy Christmas Cakes.

Almond Cherry-Tops. Use 1 cup unblanched **ground toasted almonds** instead of **pecans.** Use 1 tablespoon **vanilla** and 1 tablespoon **almond extract** instead of 2 tablespoons **vanilla.**

Tiny Tim Fruitcake Cookies

Combine and beat thoroughly. ½ cup **Homogenized Spry**, 1 cup firmly packed **brown sugar**, ½ teaspoon **cinnamon**, 1 teaspoon **cloves**, ⅛ teaspoon **nutmeg**, 1 teaspoon **salt**, 2 unbeaten **eggs**

Sift together . . 1 cup sifted **all-purpose flour**, ¼ teaspoon **soda;** add to Spry mixture and blend.

Add . . . . . ¼ cup **buttermilk** or **sour milk** and blend.

Add . . . . . 1 cup **currants**, 1 cup **seedless raisins**, ¾ cup **mixed candied fruits and peels,** cut fine (or ¼ cup **citron** and ½ cup **candied cherries**), 1 cup chopped **walnuts** and mix well.

Drop . . . . . rounded tablespoons of dough on Sprycoated baking sheets.

Bake . . . . . in moderate oven (350°F.) 18-22 minutes.

Frost . . . . . tops of cookies with **Creamy Vanilla Frosting,** page 21. Decorate with bits of **candied cherries** and **citron.** Makes 3 dozen.

For a sparkling, transparent glaze on ***Tiny Tim Fruitcake Cookies,*** omit frosting and make ***Vanilla Glaze*** as follows: Put 1½ cups sifted ***confectioners' sugar,*** 1 tablespoon soft ***butter*** or ***margarine,*** ¼ teaspoon ***vanilla,*** ⅛ teaspoon ***salt,*** and 2½ tablespoons ***scalded milk*** in bowl and beat until creamy. As soon as fruitcake cookies are baked, remove them from baking sheet and, while still hot, spread with a thin coating of the glaze. Makes glaze for 3 dozen cookies.

Gingerbread Men

Combine and beat thoroughly.
- ⅔ cup **Homogenized Spry**
- ½ cup **sugar**
- 2 teaspoons **ginger**
- 1 teaspoon **cinnamon**
- ½ teaspoon **nutmeg**
- 1½ teaspoons **salt**
- 1 unbeaten **egg**

Add ¾ cup **molasses** and blend.

Sift together
- 3 cups sifted **all-purpose flour**
- ½ teaspoon **baking powder**
- 1 teaspoon **soda;** add to Spry mixture and mix well. Chill dough in refrigerator for at least 2 hours.

Roll only about ¼ of dough at a time and keep remaining dough chilled. Roll dough ⅛" thick on floured board. Cut with gingerbread-man cookie cutter. Use bits of **raisins** for eyes, nose, and mouth. Place on Sprycoated baking sheets. Sprinkle with **sugar.**

Bake in moderately hot oven (375°F.) 8-10 minutes. Makes about 3 dozen. Decorate, if desired, with **Decorative Frosting,** page 21.

Tutti-Frutti Nut Cookies

Combine and beat thoroughly.
- ½ cup **Homogenized Spry**
- 1 cup **sugar**
- ¾ teaspoon **salt**
- ½ teaspoon **cinnamon**
- 1 unbeaten **egg**

Sift together
- 1 cup sifted **all-purpose flour**
- ½ teaspoon **soda;** add to Spry mixture and blend.

Add 3 tablespoons **fruit juice** or **water** and mix.

Add
- 1 cup chopped **filberts**
- 1 cup chopped **walnuts**
- 1 lb. (2½ cups) **dates,** cut in pieces
- 3 oz. (⅓ cup) chopped **candied cherries**
- 3 oz. chopped **candied pineapple** and mix well.

Drop level tablespoons of dough on Sprycoated baking sheets.

Bake in moderate oven (350° F.) 15-20 minutes. Makes 5 dozen.

Kriss Kringle Seedcakes

Combine and beat thoroughly.
- ¼ cup **Homogenized Spry**
- 2½ cups **powdered sugar**
- ½ teaspoon **salt**
- 1½ teaspoons **grated lemon rind**
- 1 tablespoon **cinnamon**
- 1 teaspoon **cloves**
- 1 teaspoon **nutmeg**
- ¼ teaspoon **black pepper**
- 5 unbeaten **eggs**

Sift together
- 4 cups sifted **all-purpose flour**
- 1 teaspoon **soda**

Stir into flour
- 1 teaspoon **aniseed**
- 1 tablespoon crushed **cardamom seeds**
- ¼ lb. coarsely ground **candied orange peel**
- ½ lb. coarsely ground **citron**

Add ½ of flour-fruit mixture to Spry mixture and mix well; add remainder and blend.

Chill dough 1 hour, then shape into small balls about ¾" in diameter. Place on waxed paper and let stand, uncovered, overnight at room temperature.

In morning brush balls with smooth mixture of 3 tablespoons **hot milk** and 1½ cups sifted **confectioners' sugar.** Place balls 2" apart on Sprycoated baking sheets.

Bake in moderate oven (350°F.) 15 minutes. Makes 7½ dozen. For variety, some of the balls can be left uniced and, when baked, rolled in **confectioners' sugar.** Store in covered container until used.

Yuletide Cookies

Combine and beat thoroughly.
- ½ cup **Homogenized Spry**
- 1 cup **sugar**
- ½ teaspoon **salt**
- 1 teaspoon **vanilla**
- 1 tablespoon **milk**

Beat 4 **egg yolks** until thick and lemon-colored; add to Spry mixture and mix well.

Sift together
- 1⅓ cups sifted **all-purpose flour**
- 1 teaspoon **baking powder;** add to Spry mixture and blend.

Mix
- ¾ cup finely chopped **pecans**
- 1½ teaspoons **cinnamon**

Shape cookie mixture into ¾" balls and roll in **cinnamon-pecan** mixture. Place balls 3" apart on Sprycoated baking sheets.

Bake in moderate oven (350°F.) 10-12 minutes. Makes 4 dozen.

Seed 'n' Spice Cookies. Add 1½ teaspoons **crushed coriander seed,** 1½ teaspoons **aniseed,** 1 teaspoon **cinnamon** in first mixing step. Roll cookie balls in finely chopped **walnuts** instead of **pecans** and **cinnamon.** Bake as directed.

Hundreds-and-Thousands Cookies. Roll the balls of dough in **tiny multicolored candies.** Bake as directed.

Aniseed Cookies. Add 1 tablespoon **crushed aniseed** and ¼ teaspoon **grated lemon rind** in first mixing step. Roll the balls of cookie dough in **granulated sugar** instead of **pecans** and **cinnamon.** Bake as directed.

Caraway Cookies. Add 1 tablespoon **caraway seed** in first mixing step. Roll the balls of dough in **granulated sugar.** Bake as directed.

Coconut-Orange Cookies. Add ¾ teaspoon **grated orange rind,** ¼ teaspoon **grated lemon rind,** and ½ cup finely chopped **coconut** in first mixing step. Roll the balls of dough in ¾ cup finely chopped **coconut,** then bake as directed.

Almond Cookies. Omit **vanilla** and add 1 teaspoon **almond extract.** Roll balls of dough in ¾ cup finely chopped blanched **almonds,** then bake as directed.

FOR PERFECT

SUGAR COOKIES

. . . Follow These Easy Steps!

Beat Spry, sugar, salt, flavorings, and eggs together in *one* easy step! No tedious creaming . . . no separate beating of eggs!

Sift flour, baking powder, and soda onto Spry mixture and mix thoroughly. Add milk and mix to a soft, smooth dough.

Measure level tablespoons of dough and turn out with spatula onto Sprycoated cookie sheet, leaving about 2" between.

Stamp into thin rounds, using flat-bottomed glass covered with damp cloth. Easier, quicker than rolling and cutting!

With spatula, remove cookies from sheet immediately to wire racks. Keep them apart until cold. Store in airtight tin.

Sugar Cookies

Combine and beat thoroughly. ½ cup **Homogenized Spry**, ½ teaspoon **salt**, ½ teaspoon **grated lemon rind**, ½ teaspoon **nutmeg**, 1 cup **sugar**, 2 unbeaten **eggs**

Sift together. 2 cups sifted **all-purpose flour**, 1 teaspoon **baking powder**, ½ teaspoon **soda**; add to Spry mixture and blend.

Add. 2 tablespoons **milk** and mix well.

Measure out. level tablespoons of dough on Sprycoated baking sheets. Flatten cookies by stamping with a flat-bottomed glass covered with a damp cloth. Sprinkle with **sugar.** Or press 3 **seeded raisins** or split blanched **almonds** into cookies.

Bake. in moderately hot oven (375°F.) 10-12 minutes. Makes 3½ dozen.

Orange Sugar Cookies. Add 2 teaspoons **grated orange rind** in first mixing step; instead of **milk,** use 1 tablespoon **orange juice.** Sprinkle cookies before baking with **sugar** which has been rubbed with a little **grated orange rind.**

Lemon Sugar Cookies. Increase **grated lemon rind** to 2½ teaspoons; instead of **milk,** use 1 tablespoon **lemon juice.** Sprinkle cookies before baking with **sugar** lightly spiced with **nutmeg.**

Anise or Caraway Sugar Cookies. Omit **nutmeg.** Add 1 tablespoon **aniseed** or **caraway seed** in first mixing step.

Vanilla Sugar Cookies. Omit **lemon rind** and **nutmeg;** add 1 teaspoon **vanilla.**

Christmas Sugar Cookies. Brush cookies before baking with slightly beaten **egg white.** Decorate tops as follows: (1) sprinkle with **colored sugars** (2) cut **candied cherries** several times to form leaves of poinsettias and place on each cookie. Make stems with green **citron.**

Raisin Sugar Cookies. Add ½ cup ***ground raisins*** to Spry-sugar mixture. Sprinkle cookies before baking with **sugar** lightly spiced with **cinnamon.**

Chocolate Nut Wafers

Combine and beat thoroughly. ½ cup **Homogenized Spry**, 1 cup **sugar**, ¾ teaspoon **salt**, 1 teaspoon **vanilla**, 3 ounces **chocolate,** melted, 2 unbeaten **eggs**

Add. ¾ cup sifted **all-purpose flour**, ¾ cup chopped **pecans, English walnuts,** or **black walnuts** and mix well.

Measure out. level tablespoons of dough on Sprycoated baking sheets. Flatten cookies by stamping with a flat-bottomed glass covered with a damp cloth.

Bake. in moderate oven (350°F.) 10-12 minutes. Makes 3½ dozen.

Cocoa Nut Wafers. Omit **chocolate** and add 9 tablespoons **cocoa** in the first mixing step. Increase **Spry** to ⅔ cup. Shape and bake as above.

Rob Roy Cookies

Combine and beat thoroughly. 1 cup **Homogenized Spry**, 1½ cups firmly packed **brown sugar**, 1 teaspoon **salt**, ½ teaspoon **cinnamon**, ½ teaspoon **cloves**, ¼ cup **buttermilk** or **sour milk**, 2 unbeaten **eggs**

Sift together. 1¾ cups sifted **all-purpose flour**, ¾ teaspoon **soda;** add to Spry mixture and blend.

Add. 1½ cups **rolled oats**, 1 cup chopped **nuts**, 1 cup chopped **seeded raisins,** and mix thoroughly.

Measure out. level tablespoons of dough on Sprycoated baking sheets. Flatten cookies by stamping with a flat-bottomed glass covered with a damp cloth.

Bake. in moderately hot oven (375°F.) 10-15 minutes. Makes 5 dozen cookies.

Jack-and-Jill Cookies

Combine and beat thoroughly . . .
½ cup **Homogenized Spry**
1 cup firmly packed **brown sugar**
¾ teaspoon **salt**
1 teaspoon **vanilla**
1 unbeaten **egg**

Sift together . . .
¾ cup sifted **all-purpose flour**
½ teaspoon **baking powder**
¼ teaspoon **soda**; add to Spry mixture and blend.

Add . . . . . .
1 cup **rolled oats**
½ cup **each** of finely cut uncooked **prunes** and **apricots** (or **dates** and **raisins**); mix well.

Measure out . . . . . .
level tablespoons of dough on Sprycoated baking sheets. Flatten cookies by stamping with a flat-bottomed glass covered with a damp cloth.

Bake . . . . .
in moderate oven (350°F.) 10-12 minutes. Makes 3 dozen.

Peanut Cookies. Omit **fruits** and add ½ cup **salted peanuts,** chopped fine.

Raisin (or Date) and Peanut. Omit **prunes** and **apricots;** add ¾ cup finely cut **raisins** or **dates;** and ½ cup **salted peanuts,** chopped fine.

Patty's Peanut Butter Cookies

Combine and beat thoroughly .
1 cup **Homogenized Spry**
1 cup **peanut butter**
1 cup **granulated sugar**
1 cup firmly packed **brown sugar**
½ teaspoon **salt**
1 teaspoon **vanilla**
2 unbeaten **eggs**

Sift together . . .
1½ cups sifted **all-purpose flour**
1 teaspoon **soda**; add to Spry mixture and blend.

Add . . . . . .
½ cup chopped **blanched salted peanuts** and mix.

Measure out . . . . . .
level tablespoons of dough on Sprycoated baking sheets and press with fork.

Bake . . . . .
in moderately slow oven (325°F.) 15-20 minutes. Makes 6 dozen.

Grandmother's Ginger Cookies

Combine and beat thoroughly .
1 cup **Homogenized Spry**
1 cup **sugar**
1 teaspoon **salt**
1 teaspoon **cinnamon**
1 teaspoon **ginger**
¼ cup **buttermilk** or **sour milk**
1 unbeaten **egg**

Add . . . . . .
1 cup **molasses** and blend.

Sift together . . .
4 cups sifted **all-purpose flour**
1 teaspoon **soda**; add to Spry mixture and blend.

Measure out . . . . . .
level tablespoons of dough on Sprycoated baking sheets. Flatten cookies by stamping with a flat-bottomed glass covered with a damp cloth.

Bake . . . .
in moderate oven (350°F.) 12-15 minutes. Makes 6½ dozen.

Party Molasses Crisps

Combine and beat thoroughly .
½ cup **Homogenized Spry**
½ cup **sugar**
½ teaspoon **salt**
1 teaspoon **ginger**
½ teaspoon **cinnamon**
¼ teaspoon **cloves**
¼ teaspoon **nutmeg**
½ cup **molasses**
1 unbeaten **egg**

Sift together . . .
2 cups sifted **all-purpose flour**
1 teaspoon **soda**; add to Spry mixture and blend.

Add . . . . . .
⅓ cup finely cut **candied orange peel**
½ cup chopped **pecans** and blend.

Measure out . . . . . .
level tablespoons of dough on Sprycoated baking sheets. Flatten cookies by stamping with a flat-bottomed glass covered with a damp cloth. Sprinkle with **sugar** or brush with **egg white** and sprinkle with chopped **pecans** and **sugar.**

Bake . . . . .
in moderate oven (350°F.) 12-15 minutes. Makes 3½ dozen.

DROP COOKIES

Drop cookies, unlike *stamped* cookies, are merely "dropped" on the baking sheet. Usually the dough is measured out in level tablespoonfuls, leaving space on the cookie sheet to allow for the cookies to spread while baking. Sometimes a teaspoon is used for dropping the dough, but if a round measuring tablespoon is filled level full, then pushed out on the sheet with a spatula, a cookie of nice round shape results.

Drop cookies are often of the soft, moist, cake-like kind though some types flatten during baking to make a crisp, thin cookie. Drop cookies may be glazed or frosted and decorated for an especially attractive appearance.

Frosted Chocolate Nut Drops

Combine and beat thoroughly.
½ cup **Homogenized Spry**
1 cup firmly packed **brown sugar**
1 unbeaten **egg**
2 oz. **chocolate,** melted
1 teaspoon **vanilla**
½ teaspoon **salt**

Sift together...
1¼ cups sifted **all-purpose flour**
¼ teaspoon **soda;** add to Spry mixture and blend.

Add..... ½ cup **buttermilk** or **sour milk** and blend.

Add..... 1 cup chopped **walnuts** and mix.

Drop..... rounded tablespoons of dough on Sprycoated baking sheets.

Bake..... in moderate oven (350°F.) 12-15 minutes. Cool.

Frost.... tops of cookies with **Chocolate Frosting,** page 21. Sprinkle with chopped **nuts.** Makes about 3 dozen.

Stone Crock Raisin Cookies

Combine and beat thoroughly.
1 cup **Homogenized Spry**
1½ cups firmly packed **brown sugar**
1 teaspoon **salt**
1 teaspoon **cinnamon**
1 teaspoon **nutmeg**
1 teaspoon **allspice**
2 unbeaten **eggs**

Sift together...
1½ cups sifted **all-purpose flour**
¾ teaspoon **soda;** add half of flour to Spry mixture and blend.

Add..... ¼ cup **buttermilk** or **sour milk** and mix; then add remaining flour, blend.

Add.....
1½ cups **rolled oats**
1 cup chopped **nuts**
1½ cups **seedless raisins**
and mix well.

Drop..... rounded tablespoons of dough on Sprycoated baking sheets.

Bake..... in moderately hot oven (375°F.) 12-15 minutes. Makes 5 dozen.

Pineapple Crinkles

Combine and beat thoroughly.
½ cup **Homogenized Spry**
1 cup **sugar**
1 teaspoon **salt**
½ teaspoon **grated lemon rind**
1 unbeaten **egg**

Add..... ½ cup **drained canned crushed pineapple** and blend.

Sift together..
2 cups sifted **all-purpose flour**
1 teaspoon **baking powder**
1 teaspoon **soda;** add to Spry mixture and mix well.

Drop..... level tablespoons of dough on Sprycoated baking sheets.

Sprinkle... with mixture of 1 tablespoon **sugar** and ¼ teaspoon **nutmeg.**

Bake..... in moderately hot oven (375° F.) 12 minutes, or until a delicate brown. Makes 3 dozen.

Gail's Brown Sugar Cookies

Combine and beat thoroughly.
½ cup **Homogenized Spry**
1 cup firmly packed **brown sugar**
1 unbeaten **egg**
½ teaspoon **salt**
1 teaspoon **vanilla**

Sift together..
1½ cups sifted **all-purpose flour**
2 teaspoons **baking powder;** add ½ of flour to Spry mixture and mix well.

Add..... 2 tablespoons **hot water** and blend; add remaining flour and blend.

Add.....
½ cup chopped **dates**
½ cup chopped **pecans**
and blend.

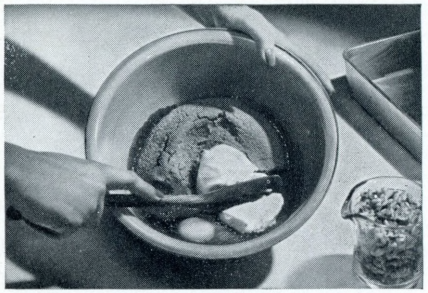
Drop..... level tablespoons of dough on Sprycoated baking sheets. Press cookies lightly with floured tines of fork to flatten slightly.

Bake..... in moderate oven (350°F.) 10-15 minutes. Makes 3 dozen.

BAR COOKIES

Bar cookies are the type baked in a cake pan, cooled, then cut into small bars or squares. *Brownies* (page 12) are doubtless the all-time favorite in this group. Homogenized Spry, being soft and plastic, makes it possible to mix Brownies by a method of almost magic ease! And such luscious Brownies . . . meltingly soft and chocolate-y rich!

Better-than-ever Brownies . . . Spry's Two-Minute Way!



All ingredients except nuts are blended smoothly together in a single step! Beat for 2 full minutes or count 200 strokes.

Cool thoroughly to avoid crumbling when cutting. Make 4 evenly spaced cuts across brownies each way with long, sharp knife.

Brownies

Sift into mixing bowl . . . . . ¾ cup sifted **all-purpose flour** (or ¾ cup plus 2 tablespoons sifted **cake flour**)
1 cup **sugar**
7 tablespoons **cocoa**
½ teaspoon **baking powder**
¾ teaspoon **salt**

Add . . . . . . ⅔ cup **Homogenized Spry**
2 unbeaten **eggs**
1 teaspoon **vanilla**
1 tablespoon **corn sirup**

Mix . . . . . . thoroughly by beating 200 strokes (2 minutes on mixer at low speed). Scrape bowl and spoon once during mixing.

Stir in . . . . 1 cup coarsely cut **nuts,** reserving a few for top of batter. Spread batter in square 8″ x 8″ x 2″ Sprycoated pan; sprinkle remaining **nuts** over top.

Bake . . . . . in moderate oven (350° F.) 40-45 minutes. Avoid overbaking as it makes brownies less soft and moist.

Cool . . . . . in pan on rack 10 minutes. Turn out of pan, finish cooling on rack.

Cut . . . . . . into squares. Makes 25 brownies 1″ thick.

Sweetmeats

Combine and cream well . . . . . . ½ cup **Homogenized Spry**
½ teaspoon **salt**
½ cup firmly packed **brown sugar**

Add . . . . . 1 cup sifted **all-purpose flour** and blend.

Pack . . . . . mixture firmly in 8″ x 12″ Sprycoated pan.

Bake . . . . . in slow oven (325° F.) 20 minutes.

Beat . . . . . 2 **eggs** well.

Add . . . . . 1 cup firmly packed **brown sugar**
1 teaspoon **vanilla,** beating until thick and foamy.

Add . . . . . . 2 tablespoons **flour**
½ teaspoon **baking powder**
1½ cups **shredded coconut**
1 cup chopped **pecans** and blend. Spread over baked mixture in pan.

Arrange . . 10 **candied cherry halves**
10 **pecan halves** on top.

Bake . . . . . . in slow oven (325°F.) 25 minutes.

Cool . . . . . in pan on wire rack. Cut in small bars or squares. Makes 3 dozen.

Brownies and **Sweetmeats** are excellent cookies for mailing because they keep well and travel without breaking or crumbling. Wrap them individually in waxed paper before boxing.

Teatime Date Bars

Pour . . . . . ⅓ cup **boiling water** over 2 cups chopped **dates.** Cool.

Combine and beat thoroughly . ½ cup **Homogenized Spry**
1 cup **sugar**
¾ teaspoon **salt**
⅛ teaspoon **cinnamon**
⅛ teaspoon **nutmeg**
2 unbeaten **eggs**

Add . . . . . date mixture and blend.

Sift together . . 1 cup sifted **all-purpose flour**
¼ teaspoon **soda;** add to Spry mixture and blend.

Add . . . . . ½ cup chopped **nuts** and blend. Spread mixture in 10″ x 10″ x 2″ Sprycoated pan.

Bake . . . . . in moderate oven (350°F.) 40-45 minutes. Cool in pan; cut in bars, roll in **powdered sugar.** Makes 24.

Sea Foam Pecan Squares

Combine and beat thoroughly . ⅓ cup **Homogenized Spry**
1 cup firmly packed **brown sugar**
½ teaspoon **salt**
1 teaspoon **vanilla**
1 unbeaten **egg yolk**

Sift together . . . ¾ cup sifted **all-purpose flour**
1 teaspoon **baking powder;** add to Spry mixture and blend.

Add . . . . . . ½ cup chopped **pecans** and mix.

Press . . . . . dough evenly into shallow oblong Sprycoated pan about 8″ x 12″.

Beat . . . . . . 1 **egg white** until stiff and dry.

Add . . . . . . ½ cup firmly packed **brown sugar** gradually, beating well after each addition.

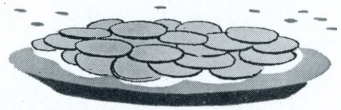
Add . . . . . . ¼ teaspoon **vanilla;** spread over mixture in pan.

Sprinkle . . . ¼ cup chopped **pecans** over top.

Bake . . . . . in slow oven (325°F.) 30-35 minutes. Cool.

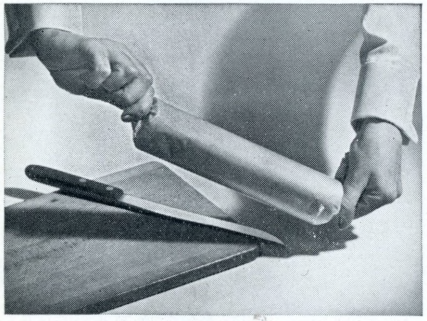
Cut . . . . . . into small squares. Makes about 35.

REFRIGERATOR COOKIES



Refrigerator cookies are sometimes called *sliced* cookies because the dough is chilled until firm enough to slice, then cut into thin slices and baked. They are universally liked not only because of their brittle-crisp texture but for the convenience they offer in baking. With a roll of cookie dough in the refrigerator, the family can have a batch of oven-fresh cookies at a moment's notice.

Some Pointers on Refrigerator Cookies



Shape dough in *firm* rolls 2″ wide, wrap in waxed paper, twisting ends; or pack *tightly* into a pan. Chill in refrigerator.

Dough must be chilled until firm before slicing. Cut ⅛″ slices with long, sharp knife, place on Sprycoated cookie sheets.

Refrigerator Nut Cookies

Combine and beat thoroughly.
½ cup **Homogenized Spry**
1 cup firmly packed **brown sugar**
¾ teaspoon **salt**
¾ teaspoon **vanilla**
1 unbeaten **egg**

Sift together..
1½ cups sifted **all-purpose flour**
½ teaspoon **soda;** add to Spry mixture and blend.

Add..... ½ cup **very finely chopped walnuts** and mix thoroughly.

Press..... dough **very *firmly*** together into a roll 2″ in diameter. Wrap in double thickness of waxed paper, twisting ends rather tightly.

Chill..... in refrigerator for several hours or overnight

Cut..... ⅛″ slices and place on Sprycoated baking sheets. (Slice only what is to be baked, return remainder to refrigerator for baking as needed.)

Bake..... in moderately hot oven (375°F.) 8–10 minutes. Makes 5 dozen.

Coconut Refrigerator Cookies. Omit **vanilla** and **nuts.** Add 1 teaspoon **grated orange rind,** ¼ teaspoon **grated lemon rind,** and 1 tablespoon **orange juice** in first mixing stage. Stir 1 cup finely cut **coconut** into dough.

Chocolate Refrigerator Cookies. Add 2 oz. **chocolate,** melted, in first mixing stage. Add ½ of **flour mixture,** then 2 tablespoons **milk,** mixing thoroughly. Add the remaining **flour** and mix well. Stir in **nuts.** Shape and bake as above.

Orange Pecan Refrigerator Cookies. Omit **vanilla.** Add 2 teaspoons **grated orange rind** and 1 teaspoon **orange juice** in first mixing stage. Use ½ cup finely chopped **pecans** instead of **walnuts.**

Lemon Walnut Cookies. Use **granulated sugar** instead of **brown.** Omit **vanilla** and add 1 teaspoon **grated lemon rind** and 2 teaspoons **lemon juice** in first mixing stage.

Holiday Cookies. Use **granulated sugar** instead of **brown.** Add ½ cup finely cut **candied cherries** and 2 tablespoons finely cut **citron.** Use **very finely chopped unblanched, toasted almonds** instead of **walnuts.**

Toasted Almond Cookies. Add ¼ teaspoon **cinnamon** in first mixing step. Use ½ cup **very finely chopped toasted almonds** instead of **walnuts.**

Peanut Cookies. Use ½ cup **very finely chopped, salted, blanched peanuts** instead of **walnuts.**

Refrigerator Molasses Cookies

Mix in saucepan.
1 cup **Homogenized Spry**
1 cup **molasses**
1 cup firmly packed **brown sugar.** Bring to boil over low heat and boil 2 minutes. Cool to lukewarm.

Add..... 1 unbeaten **egg** and mix

Sift together...
4 cups sifted **all-purpose flour**
1½ teaspoons **salt**
1 teaspoon **soda**
2 teaspoons **ginger**
1 teaspoon **cinnamon**
½ teaspoon **nutmeg**
½ teaspoon **cloves;** add to molasses mixture and mix well.

Pack..... dough firmly in 8″ x 8″ x 2″ Sprycoated pan lined with waxed paper.

Chill..... in refrigerator overnight, or until firm enough to slice.

Cut..... cookies of desired length and ⅛″ thick. Place on Sprycoated baking sheets. Sprinkle with **sugar.**

Bake..... in moderate oven (350°F.) 10–15 minutes. Makes 8 dozen.

Sliced Gumdrop Cookies

Combine and beat thoroughly.
½ cup **Homogenized Spry**
½ cup **granulated sugar**
½ cup firmly packed **brown sugar**
1 unbeaten **egg**
1 teaspoon **grated orange rind**
1 teaspoon **vanilla**
½ teaspoon **salt**

Sift together..
1 cup sifted **all-purpose flour**
½ teaspoon **soda**
½ teaspoon **baking powder;** add to Spry mixture and blend.

Add..... 1 tablespoon **water** and mix.

Add.....
1 cup **rolled oats**
½ cup **shredded coconut**
¾ cup **old-fashioned gumdrops,** cut fine with scissors
½ cup chopped **nuts** and mix.

Divide.... dough in half and press dough **very *firmly*** together into 2 rolls 2″ in diameter. Wrap each roll in double thickness of waxed paper, twisting ends rather tightly.

Chill..... in refrigerator overnight.

Cut..... in ¼″ slices and place on Sprycoated baking sheets, allowing space for spreading.

Bake..... in moderately hot oven (375°F.) 10–12 minutes. Makes about 4½ dozen.

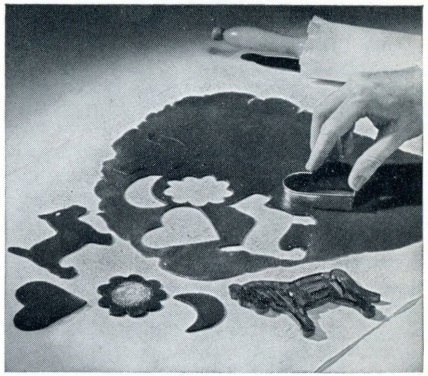
Vary the Shapes

Refrigerator cookies can be sliced in a variety of dainty shapes depending upon how the dough is chilled. For example, the dough can be formed into a roll and sliced into round cookies; or packed into a pan and sliced into squares or oblongs. For a larger yield of *Refrigerator Nut Cookies,* page 14, double the recipe and pack dough into 8″ x 8″ x 2″ pan lined with waxed paper. Chill in refrigerator overnight. Turn dough out of pan, remove paper, and cut dough in thirds. Slice and bake as directed.

ROLLED and FILLED COOKIES

Rolled cookies cover many delightful kinds, all made with doughs that can be rolled out on a board, then handled in a variety of ways. This type of cookie requires more time and skill than most other kinds. General favorites of the roll-and-cut class are fancy cookie cut-outs for Christmas and other special occasions. The recipe for *Cookieland Cut-Outs,* page 2, is ideal for rolling and cutting. The dough rolls easily and the cut-outs keep their interesting shapes during baking. The baked cookies have a delicate honey-gold color and an attractive brown rim. Crisp, tender, and not very sweet, these cookies are a good "tea cookie"; they are also suitable for frosting and decorating.

Delicious *filled cookies* can be made by enclosing fruit mixtures in cookie dough. Different flavors and colors of doughs can be made from a basic batch and put together in intriguing ways, such as pinwheels, ribbons, and the like.



Roll small portions of dough on floured cloth, board, or waxed paper. Fascinating cookies can be cut with assorted cutters.

Date Whirligig Cookies

Make . . . . **Date-Nut Filling,** page 21. Cool.

Combine and beat thoroughly.
- 1 cup **Homogenized Spry**
- 1½ teaspoons **grated orange rind**
- ¼ teaspoon **grated lemon rind**
- 1½ teaspoons **salt**
- 2 cups firmly packed **brown sugar**
- 2 unbeaten **eggs**

Sift together . . .
- 3⅓ cups sifted **all-purpose flour**
- 1½ teaspoons **soda;** add half of flour to Spry mixture and mix well.

Add . . . . . 2 tablespoons **milk** and blend; then add remaining flour and mix well.

Divide . . . . dough in half. Roll each half into a rectangle about ¼″ thick. Spread a thin layer of cooled date mixture on dough. Roll up lengthwise, wrap each roll in double thickness of waxed paper, twisting ends.

Chill . . . . . in refrigerator overnight.

Cut . . . . . ¼″ slices; place on Sprycoated baking sheets.

Bake . . . . . in moderately hot oven (375°F.) 15-20 minutes. Makes 5 dozen.

Chocolate Pinwheels

Combine and beat thoroughly .
- ½ cup **Homogenized Spry**
- 1 cup **granulated sugar**
- ¾ teaspoon **salt**
- 1 teaspoon **vanilla**
- 1 unbeaten **egg**

Sift together . . .
- 1½ cups sifted **all-purpose flour**
- ½ teaspoon **soda;** add to Spry mixture and blend.

Divide . . . . dough in half.

Add . . . . . 1½ oz. **chocolate,** melted, to one half of dough and blend.

Put . . . . . each dough on large piece of waxed paper. Cover with a second piece of waxed paper and roll each dough to ⅛″ thickness. Place chocolate sheet on top of vanilla sheet.

Roll . . . . . up lengthwise, using waxed paper as a pusher and making a firm roll. Twist ends.

Chill . . . . . in refrigerator overnight.

Cut . . . . . in ⅛″ slices and place on Sprycoated baking sheets.

Bake . . . . . in moderately hot oven (375°F.) 8-10 minutes. Makes about 8 dozen.

Fig Pincushions

Make . . . . **Fig Filling,** page 21. Cool.

Combine and beat thoroughly .
- ⅔ cup **Homogenized Spry**
- 1 cup firmly packed **brown sugar**
- 1 teaspoon **salt**
- 1 teaspoon **vanilla**
- 1 unbeaten **egg**

Sift together . . .
- 2¼ cups sifted **all-purpose flour**
- 1 teaspoon **baking powder**
- ½ teaspoon **soda;** add ½ of flour to Spry mixture and blend.

Add . . . . . 3 tablespoons **milk** and mix; then add remaining flour and blend.

Chill . . . . . dough about 1 hour. Roll small portions of dough ⅛″ thick on floured board and cut out rounds with 2½″ cookie cutter.

Place . . . . . 1 rounded teaspoon of **fig filling** on half the rounds, cover with remaining rounds. With wooden skewer, press edges of cookies together (or use fork). With toothpick, prick circles of holes in tops of cookies. Place on Sprycoated baking sheets.

Bake . . . . . in moderately hot oven (375°F.) 8-10 minutes. Makes 3 dozen delicious filled cookies.

With this single basic recipe for Lever House Macaroons you can make exciting cookies all through the year! January through December — there's a macaroon for every month — each one different and all delicious!

Jan

LEVER HOUSE MACAROONS.

Here's a basic recipe! Flaky-crisp cookies with crinkly crusts, delightful chewiness, wonderful flavor! Perfect with New Year's punch or eggnog . . . good for fireside snacks, too.

Combine and beat thoroughly. 1 cup **Homogenized Spry**, 1 cup firmly packed **brown sugar**, 1 cup **granulated sugar**, ½ teaspoon **salt**, ½ teaspoon **vanilla**, ½ teaspoon **cinnamon**, 2 unbeaten **eggs**

Stir in..... ½ cup chopped **walnuts**

Sift together... 1¼ cups sifted **all-purpose flour**, 1 teaspoon **soda**; add to Spry mixture and blend.

Add..... 3 cups **rolled oats** and mix well.

Measure out..... level tablespoons of dough on Sprycoated baking sheets, leaving a little space between. Press with fork.

Bake..... in moderate oven (350°F.) 12-15 minutes. Cool about 2 minutes before removing cookies from baking sheets. Makes 5½ dozen.

Feb

LOLLIPOPS.

Let gay Macaroon Lollipops be the star of the youngsters' Valentine party! Cap them with sparkling cellophane and tie with perky red bows.

Use recipe for **Lever House Macaroons.** Measure out level tablespoons of dough on Sprycoated baking sheets, leaving a little space between. . . . For lollipop sticks, use 4" lengths of paper drinking straws, plastic straws, or wooden skewers. Insert one in each mound of dough with straws parallel with sheet. . . . For sparkling color on the lollipops, sprinkle dough with bits of finely cut gumdrops. . . . Bake in moderate oven (350°F.) 12-15 minutes. . . . Cool about 2 minutes before removing the cookies from the baking sheets. . . . Yield: 5½ dozen. To "dress-up" the lollipops for a party, cut cellophane in 6" x 9" pieces and "gather" a piece around each cookie. Tie cellophane to straw with narrow ribbon, making a perky little bow. A pretty assortment of lollipops can be made using different colors of cellophane and harmonizing ribbons.

Mar

BANANA NUTTIES.

A Spring delight with fresh-banana flavor and the crunch-crunch of walnuts. Serve them St. Patrick's Day with lime sherbet and a flourish o' green.

Use recipe for **Lever House Macaroons** as follows: Omit **granulated sugar** and use 2 cups **brown sugar,** firmly packed. Increase **walnuts** to 1 cup. Add 1 cup mashed ripe **bananas** with the **nuts.** . . . Increase **cinnamon** to 1 teaspoon and add ½ teaspoon **nutmeg.** . . . Shape and bake as directed, only this dough is softer and need not be pressed with fork before baking. . . . Yield: 6½ dozen.

Apr

SCOTTISH COOKIE-ROONS.

As welcome as the soft spring showers are these bonnie macaroons that intermingle a bevy of sprightly flavors and textures: dates, raisins, toasted oats.

Use recipe for **Lever House Macaroons,** adding ⅓ cup chopped **dates** and ⅓ cup chopped **raisins** with the **nuts.** . . . Shape and bake as directed. . . . Yield: 5½ dozen. Or use ⅓ cup **each** chopped **dates, figs, nuts,** and **shredded coconut.**

May

CRUNCHY COCO-ROONS.

For Maytime parties, try these macaroons enhanced with coconut and a fillip of orange and almond extracts. Delectable with strawberry ice cream!

Use recipe for **Lever House Macaroons** as follows: Omit **vanilla, cinnamon,** and **nuts.** . . . Add ¼ teaspoon **orange extract** and ¼ teaspoon **almond extract** in first step. . . . Add 1½ cups **shredded coconut** to Spry-sugar mixture before adding flour. . . . Shape and bake as directed. . . . Yield: 5½ dozen.

June

SUGAR-CRISP TEA MACAROONS.

This dainty tidbit is perfect refreshment for bridal showers and wedding receptions. A petite cookie with sugary sparkle and enchanting flavor!

Use recipe for **Lever House Macaroons** as follows: Omit **cinnamon.** . . . Use ½ teaspoon **almond extract** instead of **vanilla.** . . . Add 1 cup **coconut** with **nuts.** Shape the dough in small ¾" balls. . . . Roll each ball in **granulated sugar** and place on Sprycoated baking sheets. . . . Bake in moderate oven (350°F.) 12 minutes, or until a very delicate brown. (Be careful not to overbake.) Cool about 2 minutes before removing cookies from baking sheets. . . . Yield: 10-11 dozen.

July

PRALINE MACAROONS.

These pecan "yum-yums" are a top-notch sweet for picnics. Or serve them with sugared berries or chilled melon balls at garden suppers.

Use recipe for **Lever House Macaroons** as follows: Omit **granulated sugar** and use 2 cups **dark brown sugar,** firmly packed. . . . Use ¾ teaspoon **vanilla.** . . . Omit **cinnamon.** . . . Omit **walnuts** and use 1 cup chopped **pecans.** . . . Shape and bake as directed. . . . Yield: 5½ dozen. . . . For a tempting variation of **Praline Macaroons,** substitute 1 cup chopped **black walnuts** for **pecans.** Or make **Coconut Praline Macaroons** by using **light brown sugar** instead of **dark** and substituting 1½ cups **shredded coconut** for 1 cup **pecans.**

Aug

PEANUT MACAROONS. On a sweltering afternoon, pass cool-off glasses of minted fruit juice or iced tea with a plateful of these crisp peanut delights. Or serve them in the cool of the evening with dishes of ice cream or sherbet. These crunchy snaps are favorites with the youngsters, too. Pack a generous box and tuck it into the picnic hamper.

Use recipe for **Lever House Macaroons** as follows: Add 1 tablespoon **milk** in first mixing step. . . . Use 1 cup chopped blanched salted **peanuts** instead of **walnuts.** . . . Omit **cinnamon.** . . . Yield: 5½ dozen. Use **all brown sugar,** if desired.

Sept

SPICY APPLE "MACS". Pack a few of these wholesome "Macs" in those go-to-school lunches. The youngsters will love their fresh-apple flavor and spicy zip.

Use recipe for **Lever House Macaroons** as follows: Omit the **granulated sugar** and use 2 cups **light** or **dark brown sugar,** firmly packed. . . . Add 1 cup unpared ground or finely chopped raw **apples** with the **nuts.** . . . Increase the **cinnamon** to 1 teaspoon and add 1 teaspoon **nutmeg** and ¼ teaspoon **cloves.** . . . Shape and bake as directed, only this dough is softer and need not be pressed with fork before baking. . . . Yield: 6½ dozen fruity, spicy treats.

Oct

ORANGE 'N' DATE MACAROONS. Serve these "tempters" to the Halloween crowd along with apples, nuts, and cider . . . . or with twin scoops of orange ice and chocolate ice cream.

Use recipe for **Lever House Macaroons** as follows: Omit **vanilla** and **cinnamon.** . . . Add 1½ teaspoons **grated orange rind,** ½ teaspoon **grated lemon rind,** and 1 tablespoon **orange juice** in first mixing step. . . . Add ¾ cup chopped **dates** with the **nuts.** . . . Shape and bake as directed. . . . Yield: 5½ dozen.

Nov

CINNAMON SUGAR PLUMS. Get the holidays off to a good start by filling the cookie jar with these spicy, sugar-crusted goodies. Wonderful Thanksgiving nibbles after the big feast!

Use recipe for **Lever House Macaroons** as follows: Add 1 tablespoon **coffee beverage, grape juice,** or **milk** in first mixing step. . . . Add ¾ cup chopped **raisins** with the **nuts.** . . . Increase **cinnamon** to 2 teaspoons and add ¾ teaspoon **nutmeg** and ¼ teaspoon **allspice.** Shape the dough in 1¼" balls and roll each ball in a mixture of ¼ cup **sugar** and ¼ teaspoon **cinnamon.** . . . Place balls on Sprycoated baking sheets. . . . Bake in moderate oven (350°F.) 12-15 minutes. (Be careful not to overbake.) . . . Cool about 2 minutes before removing cookies from baking sheets. . . . Yield: 5½ dozen spicy, crisp cookies.

Dec

HOLIDAY DELIGHTS. Gift suggestion for a friend: pack a tin of these "candied fruities," wrap them gaily, and tuck in your hand-written copy of the recipe.

Use recipe for **Lever House Macaroons** as follows: Use ¾ teaspoon **almond extract** instead of **vanilla** and ½ cup unblanched, chopped **toasted almonds** instead of **walnuts.** . . . Add ½ cup chopped **candied cherries** and ¼ cup chopped **candied citron.** . . . Shape and bake as directed. . . . Yield: 5½ dozen. Or use ½ teaspoon **vanilla,** and ¾ cup **each** chopped **filberts** and **mixed candied fruits** and **peels** instead of **toasted almonds, candied cherries,** and **citron.**

★ FROSTINGS ★ FILLINGS ★

Creamy Vanilla Frosting

Blend 2 tablespoons **Homogenized Spry,** 1 tablespoon **butter** or **margarine,** 1 teaspoon **vanilla,** and ¼ teaspoon **salt.** . . . Beat in ½ cup sifted **confectioners' sugar.** . . . Add 5 tablespoons scalded **light cream,** alternately with 2½ cups sifted **confectioners' sugar,** beating well after each addition. . . . Add only enough cream to make a nice spreading consistency. . . . Makes enough frosting for 2 to 3 dozen cookies.

Chocolate Frosting

Melt together over hot water 2 tablespoons **Homogenized Spry,** 1 tablespoon **butter** or **margarine,** 3 oz. **unsweetened chocolate.** Pour 5 tablespoons scalded **milk** over 2 cups sifted **confectioners' sugar** and ¼ teaspoon **salt.** Stir until sugar is dissolved. Add ½ teaspoon **vanilla.** Add chocolate mixture and beat until thick enough to spread. Makes enough frosting for 3 dozen cookies.

Decorative Frosting

Mix 2 cups sifted **confectioners' sugar** and 2 tablespoons **hot water** until smooth. Add a few drops **vanilla** and a few drops of **food coloring** to tint the desired color. Use in decorating Cookieland Cut-Outs, see page 2.

Fig Filling

Combine ½ lb. (1 cup) **dried figs,** ground, 6 tablespoons **water,** 6 tablespoons **sugar,** ⅛ teaspoon **salt,** and 1 tablespoon **lemon juice.** Cook over low heat until thick, stirring constantly (about 15 minutes). Cool. Use as filling in making Fig Pincushions, page 17.

Date-Nut Filling

Combine 2 cups **dates,** cut fine, with ½ cup **sugar** and ½ cup **water.** Cook over low heat until thick, stirring constantly (about 5 minutes). Add 1 cup **nuts,** chopped fine, and mix. Cool. Use in making Date Whirligig Cookies, page 16. Dot filling on dough, then spread.

Do You know why You can bake BETTER with Homogenized Spry?

BEST FOR ALL YOU BAKE OR FRY

One reason you can see for yourself—that pure white shortening is lighter, fluffier, easier to work with than any other type of shortening. It's homogenized, pre-creamed to blend easier, quicker with your dry ingredients. What's more, it's the *only* kind of shortening specially made to mix with liquids. That's what makes Spry's can't-fail "Water-Whip" pastry method possible. And Spry has Cake Improver to make your cakes higher, lighter, smoother-textured. *That's why* Lever Brothers *guarantees the quality and performance of* Spry!

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